

FARM AND HOME.

Farm Havings.

If the owner of a cow will realize that unless she pays him \$50 yearly in clean cash she is kept at a loss, he will soon become interested in improvement of stock.

PROF. RILEY thinks that immunity from the ravages of the Hessian fly may be expected for several years, as the heat and drought of last summer killed large numbers of them.

BLUEGRASS is somewhat delicate when very young, but after it gets a good hold it upsurges the soil, cleaning out all other grasses. It should not be pastured the first season.

It is commonly stated that the superphosphates, potash salts and other similar materials are more effective when used together than when applied separately. Certainly, complete fertilizers are more efficient than partial fertilizers.

The sow should be fed but little corn during the last two months of her pregnancy. Her diet should avoid that which is so heating and fattening. Oats, bran, middlings and beets are a great deal better than the everlasting corn diet of the West.

If you begin pruning fruit and ornamental trees and shrubbery while young, you can form just such a top as you want. If your trees need spreading out, cut the young shoots off just above a bud on the outside of a shoot; and if you want to train upward, leave a bud on the upper side of the limb where you cut it off.

EXPERIENCE and observation will convince any one that better results will follow the application of manure at the surface, or at least within three inches of it, than if plowed under to three times that depth. For immediate results all well-rotted manure should be immediately mixed with the surface soil by repeated cultivations or harrowings.

It is stated, on what is regarded as good authority, that an acre of grazing land in Lincolnshire, England—a country famous for its grass—will carry an ox and sheep from May 1 to Oct. 1, and during that period the ox will gain 280 pounds and the sheep forty pounds in net weight of meat when slaughtered. The acre will thus yield 320 pounds of meat in 153 days' grazing.

JOHN TALCOTT, of Rome, N. Y., believes the best roots for stock are long orange carrot, the white, sweet German turnip, and potatoes. The carrots he would feed with meal or shorts and early-cut hay to dairy cows. There is something in roots thus fed with meal, he adds, that seems to give an animal a better appetite, and consequently a greater gain, than where dry food alone is used. The animal thus fed is not as likely to cloy in its appetite as when only dry food is used.

THE experiments of a famous Swedish chemist, prolonged over two years, making it definitely certain that separating cream by the centrifugal secures 10 per cent. more of it than any other process, while if the cream is at once churned what chemists and other experimenters pronounce the best-lasting and best-keeping butter is obtained; the refuse—the skimmed milk and buttermilk—are sweet—that is, in their most valuable condition—and the milk has been in the course of a few hours turned into money. This appears to be the ultimate perfection of scientific butter-making.

A CERTAIN degree of moisture is necessary for the hatching of eggs. The biddy which hides her nest away in some secluded spot on the ground usually comes out with a fine brood of chickens, while the one which had her nest made high up from the ground in some dry place very likely failed to hatch the most of her eggs. Generally the hen will hatch the most of her eggs when her nest is placed upon the ground. If it is not practicable to build the nest upon the ground, it is advisable, in order to maintain a certain degree of moisture, to place a few shovelfuls of earth in a box and place the nest upon that. When nests are made of straw and placed upon the floor the air circulates throughout the nest so readily that the eggs become too dry to hatch well.

OVERSTOCKING PASTURES.—The overstocking of land is one of the surest and quickest ways of ruining pastures. It is an everyday thing with many farmers, who cannot be made to believe that they are getting the full benefit of a pasture unless the grass is eaten off a little faster than it has time to grow; consequently all who put this method in practice always have bare pastures and poor cattle. The advantages to be derived from allowing the grass to gain on the cattle during the growing season are many, among which are the following: Cattle which are kept growing all the time come to maturity at a proper age. Animals kept constantly on bare pastures never mature properly; those kept on good pastures do not have to work day and night to satisfy their appetites, or use up all their food in building up a system worn down by partial starvation. A good covering of grass is a protection to a pasture. It is nature's protection against the effects of bad and dry weather and the cold rains of winter, so that new grass will be growing under a cov-

ering of the old crop. It is true that cattle will thrive better on a mixture of old and new grass, while the seeding of the mature grasses will keep up the full variety of those kinds native to the soil. Consequently pastures thus treated produce more food for stock during the year than those kept continually eaten down to the bare earth. The practice of keeping pastures in good condition is easily done upon large farms, where reserve fields can be provided, but even the small farmer can succeed in having renewed and fertile pastures, if he but study the laws of nature, and practice according to the knowledge thus acquired.—Chicago Tribune.

A CHEAP APPLE ORCHARD.—In many places in the West crab-apple trees abound. They often grow along the sides of streams and ravines, and are sometimes found on the sides of forests. Some of them are of large size and produce considerable fruit. It is of little value, however, for either human or cattle food. Experiments made in grafting these trees with scions from other kinds of apple trees have not been successful. In some cases a good union cannot be formed between the scion and the limb, and in other cases the graft becomes of too large a size to be supported by the limb. When this is the case the branch breaks off when there is a violent wind or when it contains a considerable amount of fruit. Experiments made with grafts of the Bethlehem apple have been very successful in this vicinity. A strong union is made, and, though the grafted portion outgrows the parent stalk, there is no danger of its breaking off by the force of the wind or by the weight of fruit. When trees are grafted there should be considerable open space about them, or the branches will be small and produce little fruit. Each tree should have nearly as much room as it would be allowed if growing in an orchard. It is hard to graft crab-apple trees, but if scions of Bethlehem apples are inserted they will pay well for the trouble. They will grow quickly and come into bearing early. The fruit is medium size, flat, smooth, aromatic in flavor, and sub-acid. It is good in its season for the table or for cooking. The apples can be kept till spring and are in their prime from December to February. As they are unfit to eat in the fall there is little danger of their being stolen if raised a little distance from the house.—Chicago Times.

Domestic Economy.

WESTERN COOKIES.—One cup of sour milk, one cup of powdered sugar, a little salt, one teaspoonful of soda; mix as soft as possible; roll thin; sprinkle with sugar; slightly roll out and bake in a quick oven.

WEE PUDDING.—Quarter of a pound of flour, quarter of a pound of butter, quarter of a pound of sugar, two eggs, rind of a lemon; beat for twenty minutes; half fill tea-cups and bake for twenty minutes.

FRIED CAKES.—Take two quarts of sifted flour, three teaspoonfuls of baking powder; mix dry and add three tablespoonfuls of lard, melted; two cups of sugar, two eggs, two cups of cold, sweet milk; flavor to the taste. These when rolled in sugar are very nice.

POULET A LA CREME.—This is a dainty dish for an invalid. Boil a chicken, chop or pound the flesh to a paste, rub it through a wire sieve, mix with a little cream and two or three eggs. Season with pepper and salt, put in a mold, steam and then serve hot.

CREAM PIE.—Beat three eggs and one tablespoonful of flour to a froth; add a teaspoonful of sugar, and thick, sweet cream sufficient to fill two common-sized, round, deep pie plates or plates; flavor with nutmeg or lemon. Line the plate with common pie-crust; bake in a moderate oven until done.

GRAHAM BREAD.—One quart of sour milk, half cup of sugar, one teaspoonful of soda, a little salt, and Graham flour to make a stiff batter; stir thoroughly, turn into baking dish and let it stand for an hour. Bake forty minutes in a moderate oven. Gems can be made in the same way and baked in gem irons.

BAKED INDIAN MEAL PUDDING.—Into one quart of boiling milk stir one teaspoonful fine sifted Indian meal, add one quart of cold milk, three well-beaten eggs, one cup of sugar, a small teaspoonful of salt, a piece of butter as large as a small hen's egg. Flavor with nutmeg or common spice; turn into a buttered pudding dish and bake two hours. Serve with butter.

CRULLERS.—One teaspoonful of sugar, three well-beaten eggs, a piece of butter the size of an egg and a little salt; knead in flour to make a stiff dough; roll out about half an inch thick, cut in strips one inch wide and six inches long; slit one edge half through once every half inch, join the ends together, fry in hot lard till a nice brown. They will keep a long time.

TO MAKE STRAK TENDER.—Put three tablespoonfuls of salad oil and one tablespoonful of vinegar, will mixed together, on a large flat dish, and on this lay the steak. Salt must now be put on the steak before it is cooked. The steak must lie on the tender-making mixture for at least half an hour to a side; the toughest steak will succumb to this and be perfectly tender when cooked.

OUTLETS OF COLD MUTTON.—The remains of cold loin or neck of mutton, one egg, bread crumbs, brown gravy or tomato sauce. Cut the remains of cold loin or neck of mutton into outlets, trim them and take away a portion of the fat, should there be too much; dip them in a beaten egg, sprinkle with bread crumbs, and fry them a nice brown in hot dripping. Arrange them on a dish, and pour around them either a good gravy or hot tomato sauce.

SPICED BEEF.—Take the bones out of a six-pound salt flank of beef, and split the meat into a long, thin piece; sprinkle with a pinch of each of the following spices, mixed together. Mace, nutmeg, ginger, pepper, allspice and a handful of chopped parsley; roll it up tightly, and place in a cloth closely tied; put into a stewpan; add one small onion, one carrot, a piece of celery and a small bunch of sweet herbs. Cover with cold water, let boil and simmer gently five hours; when cooked tie the cloth up tighter and press between two boards; let it get cold. This can be served either plain or glazed.

IT DEPENDS ON THE BAIT.

"Eels is bitin' very good this winter," observed a Newtown man to the *Eagle's* cashier as he fished around in his pocket for a marriage notice and paid the expense of insertion.

"Catch many?" asked the cashier, checking the notice.

"Doin' pretty well, pretty well," replied the old man. "I ketcht one the other day that was considerable eel. 'Ye see I went to the crick in the mornin' and cut a hole in the ice and dropped the hook. In about a minute I knowed I had a bite and I went for him. When I'd got ten yards of him out I began—"

"Got what?" demanded the cashier.

"Ten yards of him. Ye see, I couldn't tell how big he was goin' to be, so I just pulled his head over my shoulder and streaked for home, only a mile. Then I followed along back to the hole, and he wasn't all out yet!"

"How big was he?" asked the cashier, with round eyes and standing hair.

"Hold on till I tell ye. Then I takes another grip on him and reaches for home again, but that didn't seem to fetch the whole of him. Well, sir, I traveled between the house and the hole all day long, and when I got him out he made a coil on my farm a quarter of a mile in diameter and 400 yards high! Fact, sir! I tell ye he was considerable eel!"

"What kind of bait do you usually use for that size of eel?" asked the cashier, sarcastically.

"Whisky," replied the Newtown man.

"I used three pints of whisky on that eel. Drank it the night before, you know!"

The result of which was that his marriage notice went into the death column, and the cashier sat around and chewed his nails all day.—Brooklyn Eagle.

A REMINISCENCE OF THE WAR.

During the civil war there was, rightly or wrongly, a lamentable prejudice entertained against brevet rank and Brigadier Generals. Lincoln's estimate of the comparative value of the mules and Brigadiers gobbled up by a Confederate raider—the army mule was affectionately known as a "brevet horse"—is known to most readers; but there is another story, scarcely less complimentary, and much less familiar. According to the anonymous libeler, during an active engagement, a Colonel, while bravely leading on his men, received a terrible blow in the head from the fragment of a shell, which completely exposed the brain. He was carried to the rear and intrusted to the care of a surgeon, who at once resolved upon heroic treatment, and removed the brain bodily to repair the lacerations. While he was absorbed in this delicate operation, an Aid-de-Camp, unconscious of the severity of the officer's wound, rode up with a message that Col. Blank was wanted immediately at headquarters. Mechanically, like the brainless pigeon in the interesting surgical experiment, the gallant officer clambered into the saddle and rode away; and when the surgeon, having completed the rearrangement of the wounded organ, returned to place it in position, he was astonished to find the patient missing. At that moment his attention was attracted by the sound of galloping hoofs, and, looking round, his surprise was intensified on beholding the Colonel riding to the front as gayly as if nothing had happened.

"Hi, Colonel! ho, Colonel!" shouted the surgeon, pursuing him. "Stop. You're forgetting about your brains!"

"Never mind about them," roared the hero, clapping spurs to his horse. "I don't want them—I've just been brevetted Brigadier General."—Editor's Drawer, in Harper's Magazine.

In 1854 there were 254 daily papers published in the United States. In 1860 the number had increased to 387, in 1870 to 574, and in 1880 to 981. The circulation, which in 1850 was but 758,454, reached over 3,500,000 copies in 1880. The average circulation of the daily newspapers is placed by the census compilers at 8,704, which must reduce the actual circulation of a great many dailies far below the paying point. The average circulation of weeklies, connected with dailies is 3,219, and of those not connected with dailies 1,824.

ADDITIONAL EVIDENCE in regard to the great curative properties of

DR. SCHENCK'S MEDICINES.

UNDOUBTED CURES.

—OF—

CONSUMPTION.

The Originals of the following Letters, as well as many thousand others, which lack of space in this paper prevents our publishing, can be seen by any one at the Office of Dr. J. H. Schenck & Son, in Philadelphia.

We ask the afflicted to go, and see the people who write these Letters. If this is impossible, write to them, enclosing a stamp for return postage.

For other Certificates of Cures send for Dr. Schenck's Book on Consumption, Liver Complaint and Dyspepsia. It gives a full description of these diseases in their various forms, also, valuable information in regard to the diet and clothing of the sick; how and when exercise should be taken, &c. This book is the result of many years of experience in the treatment of Lung Diseases, and should be read, not only by the afflicted, but by those who, from hereditary taint, or other cause, suppose themselves liable to any affection of the throat or lungs.

IT IS SENT FREE.

Post Paid, to all Applicants.

Address, DR. J. H. SCHENCK & SON, 537 Arch Street, Philadelphia, Pa.

From Bay City, Mich.

Another Case of Consumption Cured by DR. SCHENCK'S MEDICINES.

DR. J. H. SCHENCK: Dear Sir—I write this to give you an account of the cure of my mother by your medicines. Six years ago, from the effects of a heavy cold, she was reduced very low with Consumption, and was pronounced incurable by her physician. She had a terrible cough, and some of her coughing spells would last so long that she would turn black in the face and often raise as much as a pint of blood at a time. When she was first taken sick she was quite stout, but from the loss of blood by hemorrhages, and loss of sleep, she was at last reduced to almost a skeleton. While in this terrible condition, I happened to read your advertisement in an Oswego, N. Y., paper, where we were living at this time. The statements of those who had used your medicines seemed so candid and reasonable that we concluded to give them a trial, and I can truly say, that by coming to this conclusion my mother's life was saved from a Consumptive's grave. She commenced by using all your remedies, as directed by you, and we soon saw a marked improvement in all her symptoms. In conclusion, I will say that she continued their use until she was entirely well, regaining her former weight and strength.

Yours respectfully, BENJ. TIFFANY.

Bay City, Mich., Nov. 10th, 1880.

From a Prominent Dry Goods Merchant, of Grass Lake, Mich.

DR. J. H. SCHENCK, Philadelphia, Pa. Dear Sir—Some years ago I was told by several of the best physicians of this county that I had Consumption, and that I could live but a short time. I had all the symptoms: Night sweats, a dry cough, with severe pain in my lungs at times, and I was very short of breath with the least exertion. My appetite was very poor, and I became so weak that I was unable to attend to any business. I received no benefit from the remedies given me by my physicians, and I was at last induced to try your medicines by reading the certificates of cases published by you. At once began to improve, and they finally made a perfect cure. I am now in perfect health, and in active business in this place, where I am well known by all. I have advised many others to use your medicines, and can tell of some wonderful cures made by them, to those who may be interested. I believe that your medicines will cure Consumption, even the most advanced stage.

Yours truly, ARTHUR L. Of the firm of Smith & Shelly, Dry Goods Merchants, Grass Lake, Mich. October 27th, 1880.

From Cyrus Laverty, Esq., of Charlotte, Mich.

CHRONIC BRONCHITIS CURED.

DR. J. H. SCHENCK: Dear Sir—Some years ago I was suffering with a severe chronic bronchitis, which reduced me very much in health. I had a severe cough with hoarseness, and some times an entire loss of voice. For several months I was compelled to give up my work; and I was sick for over two years. All this time I was trying many remedies that were recommended by my friends, but without any benefit. At last, Mr. J. S. Upton, of the firm of Upton & Brown, Machinists, of Battle Creek, Mich., advised me to try your medicines, at the same time telling me that he had cured him of a serious affection of the lungs, spending hundreds of dollars with physicians without benefit. I took his advice and bought some of your medicines of Schuyler Bros., druggists, of this place. The first bottle gave me great relief, and after using several bottles was entirely cured. My cure, I am satisfied, is permanent, as I have had no return of the disease. I candidly believe that your medicines are the best and most reliable remedy for lung troubles, not only from my own experience, but from many others that I know who have used it with great benefit.

Yours truly, CYRUS LAVERTY.

Charlotte, Mich., Dec. 31st, 1880.

Why I Have the Utmost Confidence in Dr. J. H. Schenck and His Medicines.

During the past two years, my mother and I have died of Consumption. I know myself quite unwell most of this time, and when, shortly after their death, I naturally concluded that I was destined to go with the same disease, I immediately consulted a physician, who made a speciality of lung diseases. After examining me, he said that he thought my lungs were sound, and that I would soon recover. In less than a week, however, I had another severe hemorrhage. I thought that my physician was mistaken in his opinion, and I consulted another doctor. He thought my lungs affected, and prescribed for me for a long time. I got no better under his treatment, but gradually grew weaker. My cough was very bad, my appetite entirely gone, I had severe pain in my right side, and for months I did not sleep more than two or three hours in a night. My lungs were heavily loaded, and I had lost all my strength. I had the headache almost all the time.

Feeling that something must be done, I at last concluded to try Dr. Schenck's medicines, the physician who I think, I have good reason to believe to be the best in the treatment of lung disease. I went to his office in Boston, and was examined. He found my left lung quite badly diseased, and my liver seriously affected. He told me that I could be cured if I would follow his directions. Of course I consented to do so, and I very soon saw that my confidence in his ability was well placed. I took the Mandrake Pills, Seaweed Tonic and Pulmonic Syrup all at one time, as directed by him, and in one month my worst symptoms were gone. I went to see the Doctor on his next visit to Boston, which was one month after the first time I saw him, and he said, "Only continue with the medicine and you will surely get well." I did so, and kept on taking every day until I was perfectly cured. I am now as healthy as a horse, and I can truly say I have not lost a day's time, except when I have made friendly visits to the Doctor at his Boston office. My cough is gone, my appetite is good, I have no headache or pain in my side, I sleep better than I ever did in my life, and my lungs are apparently healed, as I have no hemorrhages.

These are the reasons why I believe in and recommend Dr. J. H. Schenck and his medicines. He did just what he said he would do for me, and I believe that I owe my life to his medicines and care. I am, Sir, very truly, your obedient servant, FRED. P. TRULL, Hopedon, Mass., May 24th, 1881.

HEREDITARY CONSUMPTION CURED.

DR. SCHENCK: Dear Sir—I in the autumn of 1877 I had a severe cough, with terrible pain in my sides and between my shoulders. I had very little sleep, and my appetite was entirely lost. I consulted several physicians, but none of them could do me any good. I was at last induced to try your medicines, and I can truly say, that by coming to this conclusion my life was saved from a Consumptive's grave. I commenced by using all your remedies, as directed by you, and we soon saw a marked improvement in all her symptoms. In conclusion, I will say that she continued their use until she was entirely well, regaining her former weight and strength.

Yours respectfully, MRS. SARAH A. CARTER.

CHARLESTON, Mass., April 30th, 1880.

From Springfield, Mass.

CONSUMPTION CAN BE CURED!

DR. J. H. SCHENCK: Dear Sir: About sixteen years ago, while living in Canada, my health became very poor. My disease came on gradually, beginning with a loss of appetite and afterwards great weakness, which brought on night sweats and a dry, hacking cough. My chest and back were very weak, and so sore that I could not bear my weight against one of your pamphlets. At different times I used considerable blood, which my physician said came from the lungs. I employed several doctors, but they all told me the same thing—that my lungs were badly affected, and the last one that I had also said that I could live but a short time, and that I had better go to my mother's home in Winsted, Ct., as soon as I could, that with careful nursing I might live for some time. When I got to my mother's I was very low indeed, so that my mother had to nurse me. He pronounced me beyond all help. However, I used some medicine which he said would relieve my worst symptoms. After this, my mother employed another doctor, who said that one of my lungs was nearly gone. I ate scarcely anything for several months, and I never expected to live. One day, a friend of mine in Collinsville, Ct., gave me a copy of your pamphlet, and I read it. It told me that I had Consumption, and that I could be cured. I bought a bottle of your medicine, and I took it. I began to feel better, and I was able to get up. I was much better in every way. I commenced to use the medicines in March; in July I felt quite strong; in two months, more I was well, and I have had good health ever since. I believe that I would not be alive today but for the use of your medicines, and all this I owe to you. I have no disease now, and I am well. I was incurable. Yours truly, MRS. CHAS. W. PLUMMER.

April 29th, 1881. 274 Main St., Springfield, Mass.

DR. J. H. SCHENCK, Philadelphia, Pa.

Dear Sir: Seeing one of your Agents distributing your books in this village a few days ago, has reminded me of the past, and has made me feel that I ought to acknowledge the benefit I have received from your medicines. I was a soldier in the army from 1862 to 1865, and when mustered out was in a crippled state, having had during my service, scurvy and camp fever, which, with the malaria of the swamps in which much of our operations were carried on, left me disabled all over. I was soon attacked with chronic diarrhoea and a constant, hacking cough. My whole system was completely prostrated. I was apparently fast approaching the grave. In looking over the newspapers to find something advertised that would do me good, I found the advertisement of your medicines. Though I had but little faith, I bought the Syrup and Tonic, and commenced their use. I soon found that what you said of your medicines was true, for they worked an entire revolution in my system. My cough gradually grew less until it disappeared altogether, as also did my diarrhoea and other alarming symptoms, and I was entirely cured.

I shall always hold in grateful remembrance two things: The "Cooper Shop" Free Refreshment Saloon for Soldiers, of Philadelphia, and Dr. Schenck's Medicines, of Philadelphia. I believe the medicines saved my life, as I have stated. I pardon the late acknowledgment of the great benefit I have received from you.

Your obedient servant, JOEL S. STEVENS.

16th Regiment Maine Volunteers, Army of the Potomac, Present Residence, Orange, Franklin Co., Mass., May 25th, 1881.

DR. SCHENCK'S MANDRAKE PILLS.

Do not produce sickness at the stomach, nausea or griping. On the contrary, they are so mild and agreeable in their action that a person suffering with a sick headache, sour stomach or pain in the bowels, is speedily relieved of these distressing symptoms. They act directly on the liver, the organ which, when in a healthy condition, purges the blood of the whole body.

They are a perfect preparation of that great and well-known purgative, Mandrake (Podophyllin), a remedy that has displaced the use of mercury, as well as many other poisonous drugs, in the practice of every intelligent physician.

Prof. John King, of the College of Medicine, of Cincinnati, says: "In Consumption, it acts on the bowels without displacing them to subsequent cholera." In Chronic Liver Complaint, it is not less equal in its

whole range of medicines, being vastly more useful than mercurial agents, in causing the liver to healthy action, increasing the flow of bile, and keeping up these actions longer than any other agent, with which we are acquainted." (See the American Dispensary, page 720.) In all cases of Liver Complaint or Dyspepsia, when there is great weakness or debility, Dr. Schenck's Seaweed Tonic should be used in connection with these Pills.

DR. SCHENCK'S MEDICINES:

MANDRAKE PILLS.

SEAWEED TONIC.

PULMONIC SYRUP.

Are sold by all Druggists, and full directions for their use are printed on the wrappers of every package.

CONSUMPTION CAN BE CURED!

LECTURES ON CONSUMPTION, BY DR. J. H. SCHENCK, OF PHILADELPHIA. A GOOD STORY, CONNECTED WITH "AGRICULTURE," SHOULD AVOID scientific terms as much as possible, or else explain them. A good story used to be told of P. T. Barnum, who, having attended an agricultural lecture where the speaker was very lavish in his praise of natriate of soda as a fertilizer, went in the morning and ordered several tons to be sent to his farm, which in due time was delivered. His farmer opened one of the casks with the intention of applying it, and was not a little surprised with its familiar appearance, and, on tasting it, was satisfied that its appearance did not belie it, for it was common salt. He started for Mr. Barnum, and accosted him in the following manner: "Mr. Barnum, what did you say that stuff was that came yesterday?" "Murriate of soda!" "Murriate of soda!" said the farmer, "It's nothing but salt!" "Nonsense," said Mr. Barnum. "It is murriate of soda." "Mr. Barnum, come and see for yourself." He went, he saw and tasted it, and declared it to be the greatest fraud ever perpetrated. He started for the city, and went directly to the dealer from whom it was bought, and asked what the stuff was they had sent him. Their reply was "Murriate of soda, as ordered." "It is a mistake, for it is nothing but common salt." Then, for the first time, he learned that common salt and murriate of soda are one and the same thing.

ELECTRICITY IN THE HUMAN BODY.

Most people are familiar with the "spark" which may be produced under certain conditions by stroking the fur of a cat; and travelers in Canada and other cold, dry countries have witnessed the still more remarkable phenomenon of the human body being turned into a conductor of electricity and the possibility of lighting the gas by merely placing one's finger—given the necessary condition of electrical excitement—near the gas jet, without any other agency.

Mr. A. W. Murcheson, the African traveler, gives some more startling facts. He states that, one evening, when striking an African native in a moment of anger, with a cowhide whip, he was astonished to see sparks produced, and more surprised to find that the natives themselves were quite accustomed to the phenomenon.

He subsequently found that a very light touch, repeated several times under certain conditions of bodily excitement and in certain states of the atmosphere, would produce a succession of sparks from the bodies of native men as well as from native cattle. A lazy negro, it seems, yielded none of these signs of electricity. Rather unfortunate circumstances for his more active brethren, who may possibly come in for a share of undesired flogging from the hands of future travelers in search of electrical phenomena among the human race. We are not aware that these facts have been recorded by other travelers, but they deserve thorough sifting by competent observers.—Anon.

SHARK'S FINS.

Sharks' fins, dried, are sold in every Chinese shop in New York. They are imported from China. There are three kinds of which the best are the fins of the white shark. These are worth \$3.50 per pound. The poorest kind, which are known as black shark fins, are sold for half as much and even less. Shark's fin is a popular dainty among Chinamen. It is salted and dried for export, and looks like a section of whalebone when raw, but boiled in water a gelatinous substance is extracted, which is esteemed very savory.

A species of stew made of shark's fin, dried oysters, rice and peppers is a champion Chinese dish. Dried oysters are "ordinary" bivalves, extracted from the shell, dipped in salt and strung on strings to dry in the sun. They come from China and look for all the world like eggs. John Chinaman infinitely prefers them to the freshest of fresh oysters he can buy here. Mussels, conks and clams are preserved by him in the same way.

Eight years ago there were only \$120,000 invested in steamers on the St. Johns, Fla. Now there are twenty-eight steamers plying on this river, one of which cost \$240,000, and to this fleet constant additions are making. In the Indian river and South Florida lakes and inlets are now dotted with sailboats, carrying freight to and fro. In a very short time these will be supplemented by steamers, and then a new region will be opened of surpassing fertility and beauty.